

AMENDMENTS TO THE SPECIFICATION

Please replace the beginning of the second paragraph on page 1 with the following amended paragraph:

As disclosed in "Chemical Industry", pp. 57-65, June 1999, trehalose is produced from starches as raw materials on an industrial scale and is widely used especially in food industries. However, methods for forming trehalose are restricted in use;...

Please replace the second sentences of the last paragraph on page 2 with the following amended paragraph:

As a result, they found that high-trehalose-content glassy shaped-bodies have higher storage-stability than those processed with other saccharides, have desired thermoplasticity and satisfactory heat-resistance, have ease of being formed into shaped-bodies having arbitral shapes after being heated to impart them free-flowing ability, and have ease of being formed repeatedly by using the above properties.

Please replace line 10 on page 3 with the following amended line:

"shaped-body of trehalose to impart to it free-flowing ability and"

Please replace the line 12 on page 4 with the following amended line:

"appropriate shape after being melted by heating to impart to it free-"

Please replace the lines 5 through 19 on page 4 with the following amended line:

"about 10% when concentrated by heating, particularly, greatly increases when the moisture content decreases to about 8.3% or lower, then reaches a maximum level when the moisture content becomes about 4.4% to about 3.0% after further concentration and the free-flowing ability of the solution decreases. When the trehalose solutions are further continuously concentrated by heating, the adhesion of the solutions reversibly decreases when the moisture content decreases to less than 3%, and the adhesion and the free-flowing ability of the solutions are

improved to an extent that does not hinder the handleability of their forming when the moisture content decreases to about 2.4% or lower, preferably, to about 2.0% or lower.

To improve the handleability by lowering the extraordinarily-increased adhesion of trehalose solutions, the"

Please replace the line 11 on page 7 with the following amended line:

"preferably one or more members from a group consisting of oils, fats and fatty acid;"

Please replace the line 24 on page 7 with the following amended line:

"solutions by adding to trehalose the above substances capable of lowering"

Please replace the line 28 on page 7 with the following amended line:

"than about 2.4% without adding the substance capable of"

Please replace the line 9 on page 8 with the following amended line:

"contain as much trehalose as possible; usually, those which"

Please replace the line 19-20 on page 8 with the following amended lines:

"necessary, after being pressed or reduced, to easily melt to show free-flowing ability, and formed to impart to it an appropriate"

Please replace lines 16-18 on page 9 with the following amended lines:

"small amount of hot water to form a high trehalose content paste and further used as a base for pulverization by adding a trehalose crystal seed to the resulting mixture to crystallize"

Please replace the last line on page 13 with the following amended line:

"by transforming into other forms can be arbitrarily used after being"

Please replace lines 14-16 on page 14 with the following amended lines:

"heated after being admixed with water into a 50% aqueous saccharide solution. The aqueous solutions were heated to boiling and concentrated. When the saccharide solutions reached"

Please replace line 24 on page 14 with the following amended line:

"saccharide solution and subtracting only the weight of the glass"

Please replace lines 8-10 on page 17 with the following amended line:

"temperature range, meaning that less of the trehalose solution adhered to the glass rod as the temperature increased from 160°C to 190°C in spite of the increment of trehalose concentration."

Please replace line 13 on page 28 with the following amended line:

"90 parts by weight of water. After being admixed with 0.2 part by"

Please replace line 23 on page 28 with the following amended line:

"a temperature of about 90°C to about 160°C to impart to it free-"

Please replace lines 26-28 on page 28 with the following, amended lines:

"substances having different function. The product can also be used arbitrarily for preparing a paste containing trehalose by dissolving it in a relatively-small amount of hot water, and the"

Please replace line 12 on page 30 with the following amended line:

"a temperature of about 90°C to about 160°C to impart to it
free-"

Please replace line 15 on page 30 with the following amended
line:

"substances having different functions. The product can also
be"

Please replace line 6 on page 31 with the following amended
line:

"to about 160°C to impart to it free-flowing ability, then"

Please replace lines 9-10 on page 31 with the following
amended lines:

"functions. The product can also be used arbitrarily for
preparing a paste containing trehalose by dissolving it in a"

Please replace line 25 on page 31 with the following amended
line:

"trehalose which deteriorates less after processing than conventional cotton candy."

Please replace line 4 on page 33 with the following amended line:

"A powder mixture, consisting of 15 parts by weight of"

Please replace line 23 on page 33 with the following amended line:

"amount of a color and a flavor were heated at about 100°C and"

Please replace lines 27-28 on page 33 with the following amended lines:

"agent and used after being immersed in a bath tab. Similarly as in bath use, the product can be arbitrarily used after dissolving it"

Please replace line 5 on page 34 with the following amended line:

"in Example A-2, 270 parts by weight of an egg yolk powder,
209"

Please replace line 13 on page 35 with the following amended
line:

"crustaceans independently of whether the animals are in
freshwater or sea water."

Please replace line 15 on page 36 with the following amended
line:

"to obtain the captioned product. After being broken into
pieces by"

Please replace lines 1-6 on page 38 with the following amended
lines:

"stability and substantially no moisture-absorbency. After
being heated to about 180°C to puff up the corn in a microwave
oven, the product was prepared into a shaped-body containing
trehalose, coated with or adhered to pop corn kernels. The
product having satisfactory flavor and taste can be suitably
used as foods such as for snacks and refreshments."

Please replace line 13 on page 38 with the following amended line:

"disposal and does not damage incinerators, and further it is"

Please replace line 6 on page 39 with the following amended line:

"into products with appropriate shapes, which improves their"